

# POINTS OF INTEREST

- Breast CancerAwareness
- Store Openings
- Birthdays
- Retirement
- Promotions/New Hires
- Department News
- Alabama/Auburn
- Recipes

# Good Spirits

OCTOBER 2013

#### October is National Breast Cancer Awareness Month

Being October is Breast Cancer awareness month, the pages of this months newsletter will be pink.

About 1 in 8 women born today in the United States will get



breast cancer at some point during her life. After skin cancer, breast cancer is the most common kind of cancer in women.

The good news is that many women can survive breast cancer if it's found and treated early.

• If you are age 40 to 49, talk with your doctor about when to

start getting mammograms and how often to get them.

• Women ages 50 to 74 need mammograms every 2 years. You may choose to start getting mammograms earlier or to get them more often.

Talk to a doctor about your risk for breast cancer, especially if a close family member has had breast or ovarian cancer. Your doctor can help you decide when and how often to get mammograms

### **ABC Store #177— Relocation**

We recently relocated Store #177 it is now located on Crestwood Boulevard in Birmingham. Store#177 has a brand new look. The new design opens up the retail sales area which should make shopping easier for the costumer. The new lay-out should also give the store personnel a better view of the entire store from the check out counters and the office.

When you are in the Birmingham area you should stop by and check it out.

After you have visited the store please let us know what you think.

We would love to here your thoughts!





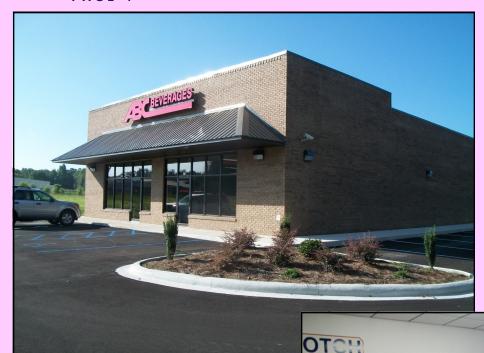
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ABC Store #177— Relocation







Grand Opening at the New Winfield Store #154



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## Grand Opening at the New Brent Store #134







#### November 1

Pete Smith, Enforcement

#### November 2

Laura Carriveau, Store #84

Breneshia Martin, Store #102

Michael Duke, Enforcement

Nick Ketter, Product Management

#### November 3

Steven Johnson, Store #41 Leola Washington, Store #60

#### November 4

Stan Ray, Enforcement

#### November 5

John McCree, Warehouse

Brandon Atkinson, Warehouse

Milton Franklin, Store #58

Latoya Howard, Store #192

#### November 6

Fred Hutcherson, Enforcement

#### November 7

Tara Jackson, Store #120 Don Morrison, Store #87



#### **November 8**

Shun Cunningham, Store #66

#### November 9

Deontae Cox, Enforcement

#### November 10

Jason Ballard, Enforcement

#### November 11

Bruce Wells, Floater D#11
Tameka Thomas, Store #62
Robin Watts, Store #182
Sue Sanders, Enforcement

#### November 12

Teresa Lovelace, Retiree Debra Dixon, Store #192

#### November 13

Brandy Moody, Store #19
Andre' Miller, Store #125
Lennie Spencer, Store #142



#### November 14

Louis Presley, Store #139 Rodney Perry, Warehouse Linda Towns, Store #32

#### November 15

Scott Powell, Enforcement

#### November 16

Joseph Watson, Store #77
Nicki Watson, Supervisor D#10
Kevin Melton, Store #63

#### November 17

Delisa Wallace, Store #108

Kay Plant, Accounting

Deonta Shackleford, Warehouse

#### November 18

Alfie Nevitt, Store #14

#### November 20

Janet Geddie, Stores Division

#### November 21

Lisa Yarbrough, Store #66

Tangela Satcher, Supervisor D#8

#### November 22

Tom Floyd, Store #36

Robin McKee, Enforcement

Mac Gipson, Administrator

Tina Hoff, Store #59

#### November 23

Lyndia Diana Jones, Store #181

Joseph Harrison, Store #62

Tim Talbott, Enforcement

Darrel Wallace, Enforcement

#### November 24

Kelvin Cunningham, Store #41 Bill Jameson, Enforcement

#### November 25

Robbie Barton, Enforcement Michelle Walpole, Store #142

#### November 26

Tereasa Terry, Store #153

#### November 27

Chris Mackey, Enforcement

#### November 28

Bob Breen, Maintenance

#### November 29

Cindy Byrd, Store #149



#### **September Birthdays**

#### September 3

Damon Golatte, Information Technology

Angie Tongol, Store #25

#### September 5

Letiita Acheampong, Store #72

Tamara Glover, Store #25

#### September 8

Annie Hall, Store #229

#### September 9

Andrian Bates-Jenkins, Store #88

#### September 15

Portia Stowes, Store #175

#### September 24

Kevin Dean, Store #40

#### September 30

Gawanda Goldsmith, Store #135

Ruth Norris, Store #40

#### **October Birthdays**

#### October 1

Donna Scott, Store #45

Melissa Roper, Store #142

#### October 2

Nikki Love, Store #88

#### October 3

Carrie Adams, Store #89

#### October 4

Charles Hornyak, Store #228

#### October 5

June Jones, Store #128

Don Clement, Floater D#3

#### October 6

Debbie Okarmus, Store #124

Marcella Starling, Store #126

#### October 8

Paul Young, Store #175

#### October 10

Barbara Nailor, Store #102

#### October 11

Cindy Lasseter, Floater D#7

#### October 15

Phil Luther, Store #13



#### October 17

David Westmoreland, Store #103

#### October 19

Janet LeeMaster, Store #76

#### October 22

Sandra Woods, Store #77

Adam Searcy, Store #108

Morgan McCarver, Floater D#10

#### October 24

Lonny Hickman, Store #72

#### October 26

Teri Stephenson, Store #15

Bobbie Hatcher, Store #193

#### October 29

Lauren Walters, Store #90

Stephen Griffin, Store #25

#### October 30

Ollie Jacobs, Store #156

Ronnie Rawls, Store #79

#### October 31

Marvin Oden, Store #175

Yolande Dudley, Audit Division



#### **Welcome Aboard!**

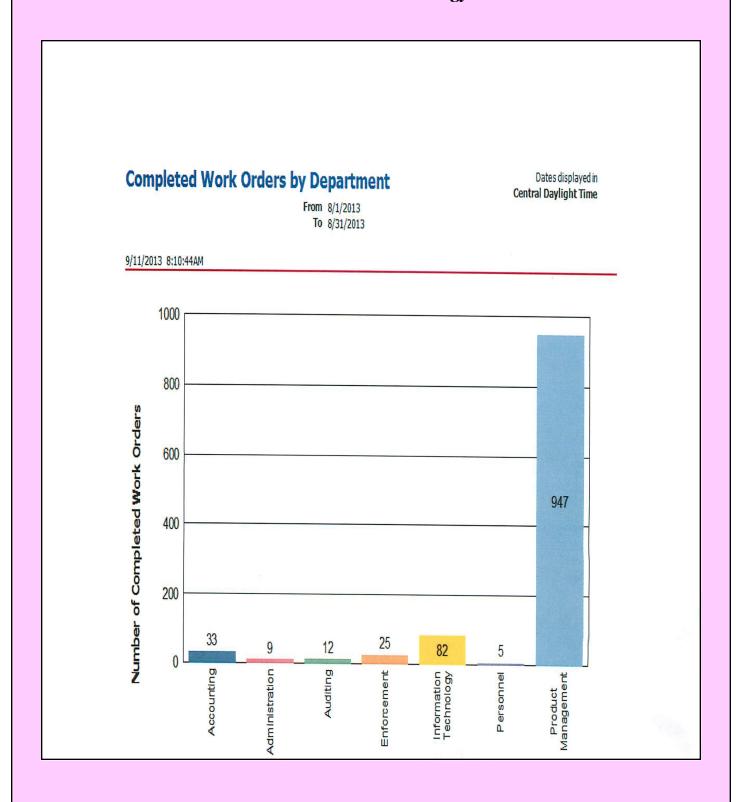
Staci Mims, Sales Associate, Store #104



### **Congratulations on your promotion!**

Paul Blaxton, Manager I, Store #19, District #12
Bridget Stevenson, Manager I, Store #181, District #4

#### **Information Technology**



Look what arrived at the Central Office! 750 ML of Glenfiddich 50 Year old Single Malt Scotch that cost \$32000.00 dollars, yes you read that correctly \$32000.00 dollars. This Bottle got a lot of

visitors the short while it was at the Central Office.

The Bottle is under the watchful eye of Enforcement until it is purchased and delivered.



#### **Stores Division**

#### District #11

Congratulations to Kevin Kolego, Sales Associate/Floater Store #132 He was a temporary employee who became a permanent employee on August 21, 2013.

Congratulations Kevin!

#### District #4

Congratulations to Sandra Ellis, Manager Store #8, Mobile, on her retirement. Thank you for 27 years of service



## ENFORCEMENT DISTRICT 8 (Andalusia)

On September 6th, Lt. Von Hollen was traveling North on Hwy 55 just outside of Andalusia, when he came upon a low boy trailer well involved with fire.

Lt. Von Hollen radioed dispatch for a pumper truck and assisted the driver disconnecting the tractor from the trailer. A short time later, Georgiana volunteer fire department arrived to put out the fire.



#### **ENFORCEMENT DISTRICT 8 (Andalusia)**

Saturday Sept 7th,
District 8 Agents
assisted the Covington
Co. Sheriff's office with
a civilian firearms
familiarization course.
Approximately 32 ladies
had signed up for the
course. District 8 Agents
provided firearms
instruction and range
safety.



## PAGE 14 RESPONSIBLE VENDOR PROGRAM, ENFORCEMENT DISTRICT 10 (Montgomery)

Huntington College brought together all members of Greek life fraternities and sororities as well as their athletics to Ligon Chapel in Flower Hall, Monday Night September 16th. The ABC Board did a presentation for this group of 250 students at the request of the College. Topics covered were, Constructive possession of alcohol and drugs, binge drinking/alcohol poisoning, Fraternity/Sorority parties, and DUI.

Presenters and attendees from ABC Board were: Agent Geoffrey Owens, (Retired Lt.) Lance Price, Lt. James Collins, Compliance Specialist Janice Tibbets, Katrina Hunter and Laura Thrasher



On September 5<sup>th</sup>, 2013 Troy University invited ABC Lt. Tracy Von Hollen, RVP Compliance Specialist Janice Tibbets and Retired ABC Lt. Lance Price to their "Fraternity New Member Retreat" for the second year in a roll. ABC personnel gave a presentation to 5 groups (156 students) on underage drinking, constructive possession, binge drinking, alcohol poisoning, fake ID's, and weapons on campus.



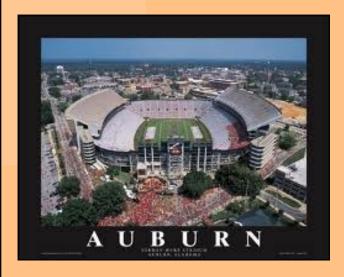
## ROLL TIDE ROLL



Date	Opponent	Location	Score
08/31	Virginia Tech	Atlanta, Ga	(W) 35-10
09/14	at Texas A&M	College Station, Tx	(W) 49-42
09/21	Colorado State	Bryant-Denny	(W) 31-6
09/28	Ole Miss	Bryant-Denny	
10/05	Georgia State	Bryant-Denny	
10/12	at Kentucky	Lexington, Ky	
10/19	Arkansas	Bryant-Denny	
10/26	Tennessee	Bryant-Denny	
11/09	LSU	Bryant-Denny	
11/16	at Mississippi State	Starkville, Ms	
11/23	UTC	Bryant-Denny	
11/30	at Auburn	Jordan-Hare	

GOOD SPIRITS

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## WAR

## **EAGLE**

Date	Opponent	Location	Score
08/31	Washington State	Jordan-Hare	(W) 31-24
09/07	Arkansas State	Jordan-Hare	(W) 38-9
09/14	Mississippi St.	Jordan-Hare	(W) 24-20
09/21	at LSU	Baton Rouge, La	(L) 21-35
10/05	Ole Miss	Jordan-Hare	
10/12	Western Carolina	Jordan-Hare	
10/19	at Texas A&M	College Station, Tx	
10/26	Florida Atlantic	Jordan-Hare	
11/02	at Arkansas	Fayetteville Ak	
11/09	at Tennessee	Knoxville, Tn	
11/16	Georgia	Jordan-Hare	
11/30	Alabama	Jordan-Hare	

### Vampire Kiss Martini

Ingredients

Makes: 1 drink

- 1 part raspberry liqueur, Chambord®
  - 1 part vodka, Absolut®
  - 1 part Champagne, Korbel®

Wax teeth, candy corn, licorice, and/or blood orange slice, for garnish

#### **Directions:**

Layer raspberry liqueur, vodka, and Champagne in a fluted or martini glass. Garnish with wax teeth, candy corn, licorice, and/or blood orange slice.

#### Vampire Cupcake

#### **Directions:**

Preheat oven to 350°F.

Line muffin tins (you will need 18 cups total) with paper liners and set aside.

Sift together cake flour, baking powder, baking soda and salt into the bowl of an electric mixer. Add sugar and blend.

Cut butter into 4 or 5 chunks and drop into the bowl with the flour mixture. Blend on low speed until mixture looks sandy and no large chunks of butter remain, 1-2 minutes. In a large measuring cup, combine eggs, buttermilk, vanilla and almond extracts.

Beat lightly with a fork until combined.

With the mixer on low, pour 1 cup of the buttermilk mixture into the bowl. Turn speed up to medium and beat for 1 1/2 minutes.

Reduce speed back to low and pour in the rest of the buttermilk mixture. Continue to beat at low speed for an additional 30 seconds, until liquid is fully incorporated. Scrape down the sides of the bowl and beat for a few more seconds, if necessary. Divide evenly into prepared muffin tins, filling 18 cups as equally as possible. Bake for 16-20 minutes, until cupcakes are light golden and a toothpick inserted into their centers comes out clean. The cake should spring back when lightly pressed. Turn cupcakes out onto a wire rack to cool completely.



Puree cherry pie filling - a syrupy mix of sugar and cherries, usually - in a food processor until fairly smooth. Very small pieces of cherries are ok.

Take a cooled cupcake and, using a small paring knife, cut a cone of cake (1-inch across by 1-inch deep) out of the top.

Trim off the pointy end of the cone, leaving a flat circle of cake. Set aside and repeat this process for all the cupcakes.

Take the cherry filling and spoon about tablespoon or so into each cupcake cavity, filling it almost to the top with filling.

Top off with the flat circle of cake you just removed to seal the hole and hold the "blood" filling in place. Whisk sugar, egg whites, 1/3 cup water, light corn syrup, and cream of tartar in large metal bowl to blend. Set bowl over saucepan of barely simmering water (do not allow bottom of bowl to touch simmering water). Using handheld electric mixer, beat on medium speed until mixture resembles soft marshmallow fluff, about 5-7 minutes.

Increase mixer speed to high and beat until mixture is very smooth and thick, about 3 minutes longer. Remove bowl from over simmering water.

Add vanilla extract and continue beating until marshmallow frosting is completely cool, about 5-7 minutes longer. **Assembly.** 

Using a butter knife or a small offset spatula, frost each cupcake with a layer of the cooled marshmallow frosting by placing a dollop of icing in the center of the cupcake (on top of the cut out circle of cake) and spreading from the center to the sides of the cupcake.

Dip a wooden toothpick or skewer into some leftover cherry pie filling and poke two fang-holes, about 3/4 inch apart, in the frosting on one side of the cupcake.

Dribble a little extra filling from the holes for effect.

Repeat until all cupcakes are frosted and decorated. You will probably have frosting leftover for another batch if you are baking more.



If you would like to have something placed in the Newsletter please use the following contacts:

Accounting: Pam Vojnovski (pam.vojnovski@abc.alabama.gov)

**Auditing:** Sissy Harris (sissy.harris@abc.alabma.gov)

**Enforcement:** Carolyn Burdette

(carolyn.burdette@abc.alabama.gov)

Information Technology: Sylvia Temple

(sylvia.temple@abc.alabama.gov) or

Stephen Mitchell (stephen.mitchell@abc.alabama.gov)

Personnel: Stan Goolsby (stan.goolsby@abc.alabama.gov)

**Product Management:** Britney Thomas

(britney.thomas@abc.alabama.gov)

Warehouse: Betty Flowers (betty.flowers@abc.alabama.gov)

Stores Central Office and Administrator's Office:

Debra Moore (debra.moore@abc.alabama.gov) or Jennifer Holton (jennifer.holton@abc.alabama.gov)

Store Personnel should contact their District Supervisor!

If you have any questions please do not hesitate to contact me either by phone or email.

Debra S. Moore

334-260-5425